

HAPPY HOUR MENU

FROM 3PM TO 530PM EVERYDAY

FOOD

FRESH SHUCKED OYSTER 2.5/PC MP
mignonette, lemon, horseradish

CHICKPEA FALAFEL 7
spiced yogurt, house pickles, dill

STEAK TARTARE 14
smoked egg yolk, mushroom aioli, sourdough

TUNA CRUDO 17
sauce gribiche, pomme gaufrettes
caper berries

MEATBALLS 16
grilled sourdough, basil, grana

FRIED CHICKEN 12
tabasco honey butter, house pickles

KALE SALAD 16
brussels sprouts, parmesan, roasted garlic
vinaigrette

MAXINE'S BURGER 14
smash patty, american cheddar
burger sauce, fries
make it a double 6 / add bacon 2

KENNENBEC FRITES 5
aioli, spicy ketchup

DRAFT BEER

Maxine's Lager 5
Powell Beer Obscurum Hazy IPA 6
Strange Fellow Talisman Pale Ale 6
Main St Brewing "Hula Hula Shake" sour 6

SUB-ZERO SHOTS 6

Jagermeister cold brew
Vecchio amaro del capo
Fireball

HIGHBALLS 5

WINE

WHITE/ROSE/RED 7/29

SPARKLING FR 7/29

COCKTAILS

THE SMOKE SHOW 13
strawberry infused Tequila, Mezcal, Aperol
grapefruit juice & salted honey

PACIFIC BOULEVARD 12
Lot No. 40, Campari, Cinzano Rosso

SPICY PINEAPPLE MARGARITA 13
jalapeño infused Espolon Blanco
Ancho Reyes Verde, pineapple juice, lime

THE AVIATION 2.0 13
Aviation gin, maraschino liqueur, lemon
Giffard violette

ESPRESSO MARTINI 12
Absolut, Kahlua, espresso

BASIL GIN SOUR 13
Beefeater gin, lemon, basil syrup, celery
bitters, egg white

THE BEEHIVE 11
Absolut, lavender honey, lemon juice, soda water

SWEET SHADOW 14
Woodford Reserve, Vecchio Amaro del Capo
maple syrup, walnut bitters, king cube

WEST END SOUR 11
Jim Beam, Dubonnet, lemon juice, egg white

HIS DUDENESS 11
Absolut, Kahlua, oat milk, dalgona coffee